
TWILIGHT Cocktails & Bites

5:30 to 7:30PM

Monday thru Friday

WINE • 8

Chardonnay • Pinot Grigio • Rosé • Pinot Noir • Cabernet Sauvignon

SPIRITS • 10

Dewar's Scotch • Bombay Gin • Bacardi Rum
Tito's Vodka • Four Roses Bourbon • el Jimador Tequila

COCKTAILS • 9

St. Germain

St. Germain Champagne
Club Soda

Morpheus

Boodles Gin St. Germain
Lavender Petals Edible Hibiscus Flowers

There & Back

St. George Botanivore Gin
Dolan Sweet Vermouth Cocchi Rosa
Orange Bitters

SoFi

Don Julio Reposado Tequila Fresh Jalapeno
Pineapple Juice Tiki Thai Syrup

Mykonos

Prairie Cucumber Vodka Hendricks Gin
Lemon Cucumber Dill Club Soda

Achilles Heal

Michter's Bourbon Rosemary-Sage Syrup
Chamomile Bitters Lemon

Athena's Secret

Van Gogh Pomegranate Vodka
POM Juice Pineapple Juice

Gold Digger

Double Cross Vodka
Solerno Blood Orange Liqueur
Ginger Lemon

Cumazaca

Zamaca Maca Liqueur Belvedere Vodka
Lime Cucumber Ginger Beer

Bombshell's Spell

Soho Lychee Liqueur Botanist Gin
Tiki Thai Syrup Pineapple Mint Lemon

SMALL BITES

Cold Water Bluepointe Oysters 1.75 ea {min 3}
pink peppercorn champagne mignonette red cocktail fresh horseradish

On Ice • Blue Gulf Shrimp 4.50 ea {min 3}
pink brandy & red cocktail sauces fresh horseradish

Crisp Thin French Tartes • *The French Pizza* 7.

• Buttery House Smoked Salmon Tarte
crème fraîche red onion capers

• Wild Mushrooms, Chives & Gruyere Cheese Tarte

Crisped Hashed Potato "Tots" 5.
truffle blue cheese aioli

Specialty • Mediterranean Octopus Char-Grilled 9.
pickled red onion capers Greek olives

Signature • Nova Scotia Lobster Morsels {2 pcs} 10.
lightly fried Greek honey-mustard aioli

Rhode Island Calamari 9.
lightly fried fresno chiles lemon lime

Pristine Seafood "Ceviche" 9.
pickled pineapple fresh citrus papaya cilantro lime

All Jumbo Lump Crab Cake "Maryland" Style 1/4 lb 15.
lemon-mustard emulsion gaufrette chips

Join Us For Brunch Sunday's 11:30AM to 3:30PM